

### Braised Lettuce

Braised lettuce is a delicacy that is not seen often enough on American tables. It is especially good with rich meats or game.

Take 4 heads of the Boston type lettuce and remove the loose outer leaves. Wash the firm heads, put them in a pan and cover them with icy water. Bring them to a boil. Strain them and plunge them again into ice water. Dry them and cut them in half.

Butter a baking dish and line

the bottom with strips of fat bacon. Put the lettuces on top and pour over all  $\frac{3}{4}$  cup of strong stock. Season with salt and pepper, cover with waxed paper and cook in a moderate oven for 45 minutes. Take out the lettuces and put them on a hot platter, then reduce the liquid, strain and pour over lettuces.

### Swiss Club Sandwich

Usually "club sandwich" signifies a three-tiered affair of toast,

lettuce, bacon, chicken and mayonnaise. But there are other "club" combinations that are interesting, and it is fun to experiment with your own combinations. Take, for instance, the Swiss club sandwich. Lay 6 slices of good Swiss cheese on 6 slices of toast which have been spread with prepared mustard, top the slices of cheese with slices of tomato, sprinkle with salt and pepper. Add slices of crisp bacon, and lettuce which has been dipped in French dressing. Cover with slices of toast, cut across and serve.



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### Blanquette De Veau Is Famous Veal Dish

The French, who seem to have a sure hand with veal, make a veal stew that is rich and delicious. You'll find it in swank places under the title of blanquette de veau—but you can make it yourself very easily.

Get 2 pounds of stewing veal cut from the breast or the leg. Cut it in pieces and season these with salt and pepper. Combine them with cut-up carrot and onion, herb bouquet and 4 cups of stock bouillon. Simmer for 20 minutes, then fish out the pieces of veal and set aside to keep warm. Combine 2 tablespoons butter with 2 of flour. Strain the pot liquid and add it to the butter and flour. When the sauce is smooth add 12 little onions and one-half pound of mushrooms. Cook until the onions are tender, then add the veal and cook for 15 minutes. Thicken with the yolks of 2 eggs and add 1 tablespoon of butter. Be sure the sauce does not boil after the eggs have been added. Check for seasoning and serve hot.

## In the Swim

Your bathing suit this year may well be a "convertible." Bra straps that unbutton or that may be easily tucked into the top of your suit change your swim garb into an item that allows you to sun with equally as much ease.

Our pictured suits are available locally. The mother-daughter "lobster catch" duo is hand blocked on satin latex. The one-piece halter-style suit is of shimmering satin with a jacquard pattern. It is skirted only in the front. Lattice openings on the side of the bra and the brief shorts pictured in the bottom photograph are daring new additions to the beach scene.



## New Pest Nemesis

For cockroaches and several kinds of ants, the newest and most effective insecticide is chlordane, chemically related to DDT, but a more powerful killer of these particular pests. In the research under way by the Bureau of Entomology and Plant Quarantine, United States Department of Agriculture, chlordane shows promise also against carpet beetles, clothes moths and some other household pests.

Two per cent chlordane sprays, with oil or water base, now are for sale in many department drug and hardware stores under various trade names. When buying, note whether chlordane is listed among the ingredients on the container. Oil-base sprays are transparent and often slightly straw-colored; water-base sprays look milky white. Both evaporate after spraying, leaving an invisible odorless film on surfaces to kill pests coming in contact with it. The killing power of the film lasts for weeks and even months.

Chlordane should not be used for general spraying of rooms, as DDT may be used, but rather in places where the insects nest, hide or enter the house. In general, use the same precautions as in spraying with DDT and other insecticides. Remove foods and utensils in the kitchen before spraying in cupboards. Do not spray in a room with an open flame—hearthfire or gas burner, for example. Wash hands after using. Any oil spray may irritate skin, nostrils or throat, so care should be used to have the room well-ventilated and to aim the spray carefully.

Against roaches, it is important to spray their hiding places—cracks, crannies, undersides of drawers or cupboards, behind or underneath furniture. Remove food and utensils in advance and replace them only after the spray is dry.

To control ants in the house, spray cracks or openings through which they are appearing, also baseboards, window sills or other surfaces where they crawl. Spraying their nest gives faster results, but it may be in the wall or other places difficult to locate. Ants sometimes enter the house from nests under porches, near house foundations or ant hills outside.

For ant hills on lawns or in shrubbery, pour chlordane water-base spray over the hill, then soak it into the ground by pouring on more water. Never use oil sprays, because the oil kills grass.

## Military School

By Angelo Patri

There are people who believe that strict discipline, a must sort of schedule, will change undisciplined, rebellious, wayward boys into fine upstanding men of honor and character. It will do nothing of the sort.

Children are the product of their ancestry and their immediate environment, remembering that people are an important part of that environment. They take themselves to school to society, wherever they go. That self is not to be altered fundamentally by force. It can be modified in some few instances, taught better forms of expression, but the self of the individual remains. It is his unique possession granted him before his birth.

What parents and teachers can do is to modify the less favorable traits and stimulate the better ones, and that is not to be done by force. It is done by understanding the sort of self the child possesses and knowing how to get him to want to make it as fine as his limitations permit.

Limitations need frighten no one. Few if any people have ever fully developed the abilities within them. To develop any fine gift or quality of character requires purpose backed by will and human nature is always inclined to take its ease. The culture of one's self demands self-discipline, control and guidance from within, not from without. It is the teacher's, the parent's privilege and duty to make the most of each child as he is, a mixture of strength and weakness, gifts and handicaps. Force does not do this. Stern discipline will not do it unless that discipline is administered by the person himself and children are incapable of that sort of thinking. Only the mature individual has any glimpse of it.

When a child is failing at home or in school his parents and teachers are distressed. This child annoys them, keeps them worrying and they long first for peace, then for the child's adjustment. Force looks to be the easy way out. Make him sit down and shut up and stop being a nuisance. Fine. But it works only for the moment and then the whole pattern is to be lived through again with added annoyances.

The only way out is the long slow way of developing the abilities of the child, leading, guiding, pushing him toward a goal of achievement that is within his reach. Achievement of any sort, however humble, is the stimulant that awakens purpose and will and a desire for growth. Go along with this child from day to day, just one day's effort, one day's accomplishment at a time, and forget the military school for such as he. He does not belong there. Military schools are not reform schools. They develop the gifts of leadership and they are not organized for any purpose but that of sound education.

## Fashion and Beauty Notes

A few greats in the hairdressing field may launch trends but it takes the hundreds and hundreds of beauty shop owners and operators throughout the country to actually put over the new styles. Through expert cutting, setting, and dressing of their customers' hair these beauty people, especially those under the supervision of the Hair Fashion Council

of America are able to present the latest in styling techniques to beauty salon patrons.

So that owners and beauty operators become acquainted with the latest accepted and approved hair styles, clinics are usually held.

The first local hair fashion clinic will be held in the Washington Hotel, hall of nations room, on Sunday and Monday. On Sunday from 1:30 p.m. to 5:30 p.m. the clinic will be staged with the co-operation of the Hair Fashion Council of America. From 9:30 a.m. to 12:30 p.m., Monday, the clinic will also be in operation. At 1 p.m. there will be a luncheon with a style show. The show will feature co-ordination of hair, hats and clothes. The public is invited to attend. Luncheon tickets may be purchased at the hall of nations room.

The AAA has come up with a wonderful travel booklet. They've garnered their information from seasoned travelers. The booklet is not a fashion forecast but a general resume of what other travelers have found practical. Whether you are going on a Caribbean cruise, to Bermuda, or Europe, this guide is dedicated to helping you out with your wardrobe worries.

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## Debutante Shop

Soft percale all dressed up in town cottons for an afternoon at the circus. Left, with decollete neckline in grey, lilac, plum or green. \$17.95. Right, double-breasted version in navy, grey or green. \$22.95.

Debutante Dresses, Sixth Floor  
• Also at Spring Valley, Second Floor

**Julius Garfinckel & Co.**  
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For this pattern, send 25 cents, in coins, your name, address, pattern number and size wanted to Barbara Bell, The Washington Star, P. O. Box 99, Station G, New York 19, N. Y.



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